

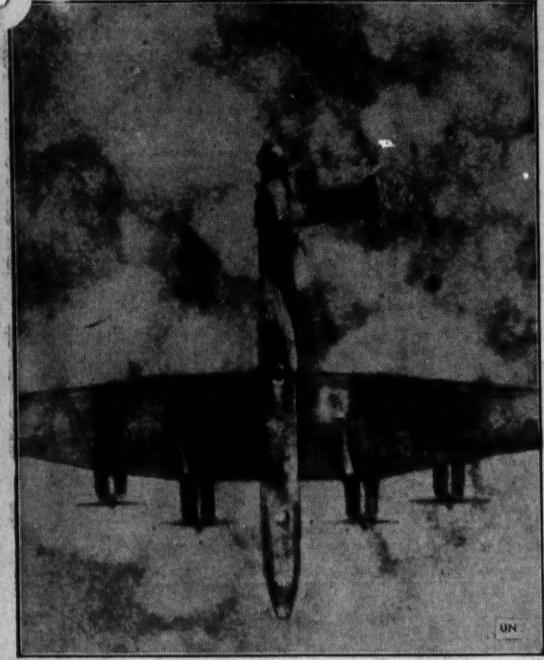
KEEP FAITH WITH THEM!
BUY MORE WAR BONDS

The Texian

VOLUME XVII, NUMBER 35

GREENSBORO, NORTH CAROLINA, FRIDAY, SEPTEMBER 8, 1944

SIX PAGES



ANTI-AIRCRAFT SHOT AWAY half the tail of the big Halifax bombers shown in this picture taken at the moment when the pilot, in spite of this damage, is carrying on with the job of unloading his bombs on enemy concentrations in France. This was during one of the R.A.F.'s heaviest bombings in support of the advancing Canadian and British ground troops. The damaged plane completed its assigned operation and managed to return to base.

White Oak Locals

Mrs. Marvin Squires has returned home after spending sometime with her husband, Pvt. Squires, who is stationed at Camp Blanding, Fla.

Mr. J. F. Wicker returned home Friday after spending four weeks at Carolina Beach.

Pvt. James A. Johnson of Fort Bragg, Mr. and Mrs. Frank Collins of Elkin spent last week end with Mrs. Rosa Foster on 11th street.

Misses Ivey Sutton and May Ruth Grady, Rev. and Mrs. Neil Armstrong spent Thursday in Fayetteville.

Misses Jessie Floyd and Jessie Suggs of Durham were guests at the Nurses' Home over the week end.

Mrs. Homer Martin spent the week in Asheville with her niece, Mrs. E. Rakestraw.

Mrs. Hazel Coleman Apple and Miss Dorothy Reece entered St. Leo's hospital School of Nursing, Monday, as a Cadet Nurse.

Miss Muriel Straughan entered Rex hospital, Raleigh, Monday as a Cadet Nurse.

Charles Milton Pingleton, small son of Pvt. and Mrs. Norman Pingleton, has returned home after undergoing an appendectomy at St. John's hospital.

Revolution Community Club To Exhibit Canned Foods Next Month

The Revolution Community club will sponsor an exhibit of canned foods the first Friday in October in the auditorium in Revolution apartment building.

Every housewife in the village who has canned is cordially invited and urged to put one jar of each product they have done this season on exhibit so that others may see what and how they have saved for a better-fed family! Let your canning be an inspiration to those who have not had your thrilling experience of adding a variety of things like vegetables, fruits, jams, jellies, preserves and pickles, etc., to your shelves.

There will be prizes for the three best individual exhibits.

Names of judges will be announced later.

Revolution Locals

Pvt. Edward G. Mendenhall of Camp Davis, spent a three-day leave with his parents, Mr. and Mrs. David W. Mendenhall on Jenkins street.

Mr. and Mrs. Dewey Moore have as their guest, Mrs. Moore's sister, Mrs. Jasper Burke, of Bonlee.

Miss Annie Burke of Maple street, visited her parents in Bonlee on Sunday.

Mr. and Mrs. Dewey Moore visited in Bonlee, Sunday.

Mrs. C. E. Bennett returned home after visiting her brother and sister in Hemp.

Pvt. Lawrence Wyrich is spending a ten-day furlough with his parents.

Sgt. Bernard Lee Pool, of Moore Field, Texas, visited his wife and baby Saturday en route to Caldwell, N. J.

Miss Leatrice Cothen was the guest Miss Francis Blake, Sunday.

Mr. and Mrs. Ed Wicker spent the week end with Mr. Wicker's mother, Mrs. C. L. Wicker, of Sanford.

Mr. J. D. Harell and son, Billy, of Kannapolis, are spending the week with Mrs. W. F. Johnson.

Pfc. Charles Cox Killed In Action

Was Killed On French Front On July the 10th

Revolution Canning News

The following have used the welfare kitchen during the last week:

Mrs. Ed Wickr, 6 1/2 qts. pears, 7 pts. soup mixture, 1 1/2 qts. lime beans.

Mrs. Mack Fulk, 3 qts. soup mixture.

Mrs. Floyd Davis, 7 qts. lime beans, 9 qts. soup mixture, 2 1/2 qts. tomatoes, 10 pts. chow chow.

Mrs. Raymond Brown, 19 qts. tomatoes, 11 qts. peats, 3 1/2 qts. string beans.

Mrs. Neal Hobbs, 5 qts. chow chow.

Mrs. Carson Ritter used the pressure canner at home and added 14 pts. lime beans to her winter's supply.

Mrs. T. H. Teague used the pressure canner at home and canned 22 qts. string beans. Good work!

Card of Thanks

Miss Virginia Fields and Mr. Charlie Fields wish to thank their friends for the many expressions of sympathy in the death of their aunt and sister, Miss Minnie Fields.

First Aid Training Is Now Available

First aid training is available here for individuals or groups. Fred W. Saries, first air chairman of the Greensboro chapter, American Red Cross, announced recently, urging that local persons who have not yet had the training register now at the chapter house on West Gaston street. In addition to the 20-hour standard course for beginners, the advanced course is offered the adults who hold current standard first aid certificates, he said. Either day or evening classes may be entered.

Immediately after the war started, he said, there was a tremendous rush for first aid training, more than 5,000 Greensboro citizens completing courses during the first year of hostilities. There is a decided lull in demand for training now, he stated, but the need for first aid instruction continues.

Sergeant Devins was program secretary of the San Jose YMCA before going to the army two years ago. He is now in charge of officers' physical education training program at ORD.

Sgt. Alton Martin of Edmondton, Alberta, Canada, is on a three-day furlough with his mother, Mrs. N. B. Martin.

C. B. M. Edgar H. Smith, just home from Panama, is visiting his parents, Mr. and Mrs. J. E. Smith, for a twenty-five day leave, at the end of which time he will report to New York.

Pvt. Dallas D. Lowe has returned to Tynall Field, Fla., after a fifteen-day furlough with his parents. Mr. and Mrs. J. T. Lowe.

Mrs. Jack Moore, Mr. and Mrs. Carl Moore and children, Sandra Ann and Caroline, and Mr. J. W. Tippett, of Durham, spent the week end with Mr. and Mrs. H. W. Caviness.

Mrs. E. W. Meier, Miss Frances Taylor and Miss Hazel Tucker of Danville, Va., spent Thursday with Mrs. J. L. Meadows.

This is an important meeting, and it is hoped that every member will be present.

The hostesses will be Mrs. Frank Graves, Mrs. C. C. Smith, Mrs. J. H. Gates and Mrs. E. Vaughn.

Carraway Loyal Wesley Class To Meet Tuesday

The Loyal Wesley class of Carraway Memorial Methodist church will meet at the welfare house Tuesday at 7:30 P. M.

Miss Rachel Jones, who is employed in a Government office in Washington, D. C., is visiting her parents, Mr. and Mrs. Carl Jones, for a few days.

Mr. and Mrs. Dewey Moore visited in Bonlee, Sunday.

Mrs. C. E. Bennett returned home after visiting her brother and sister in Hemp.

Pvt. Lawrence Wyrich is spending a ten-day furlough with his parents.

Sgt. Bernard Lee Pool, of Moore Field, Texas, visited his wife and baby Saturday en route to Caldwell, N. J.

Miss Leatrice Cothen was the guest Miss Francis Blake, Sunday.

Mr. and Mrs. Ed Wicker spent the week end with Mr. Wicker's mother, Mrs. C. L. Wicker, of Sanford.

Mr. J. D. Harell and son, Billy, of Kannapolis, are spending the week with Mrs. W. F. Johnson.

Mr. and Mrs. Paul Holt and daughter of Monroe, were the guests this week of Mr. and Mrs. Herbert Leonard on Arkwright avenue.

Miss Mary Alice Williamson and Dorothy Holt have returned to Kannapolis after spending several days with relatives here.

The many friends of Mrs. Fred Kournow will be glad to learn that she is improving at Duke hospital where she is undergoing a series of operations.

Assistant Manager Is Added To The Texian Staff

Miss Lelah Nell Masters Assumed Duties This Week

Miss Lelah Nell Masters began duties as assistant manager of the Texian last Monday. Working with Mr. Leonard, manager, the new assistant will help with all phases of the newspaper's publication.

A native of Greensboro, Miss Masters is a graduate of Greensboro Senior high school and of Woman's college. For four and a half years she taught in the John W. Hanes high school in Winston-Salem where she was adviser to the school newspaper and handled the school publicity. Returning to Greensboro in 1942 she taught English and Journalism at Senior high and was adviser to the student publication, High Life, which took top honors in the National scholastic press association's contest. While a graduate student at the University of North Carolina in Chapel Hill, the new Texian assistant was on the editorial board of the Daily Tar Heel, and also wrote special features and a column on world affairs. Miss Masters comes to the Texian from Woman's college where for the past year she had experience in the department of public relations and in the library. During the summer of 1940 she was dramatics counselor at Camp Herman and served as director of recreation there.

The Hardin class of the Proximity Methodist church met Friday night, September 1, with Mrs. J. B. Gardner on 4th street.

Mrs. Dorothy Williamson, president presided over the meeting, which opened by singing "Work for the Night is Coming". Mrs. R. C. Goforth led the devotions, reading the 2nd Chapter of Luke and making a beautiful talk on our duties as a Christian. She closed her devotional by reading a poem "It Couldn't Be Done".

Mrs. Mable Webb gave the treasurer's report.

Officers for the coming year were elected as follows: President: Fannie Bellon; Vice-Pres. Callie Gardner; Secretary, Nancy Martin; Asst. Sec. Isa Hunter; Treasurer, Mable Webb.

Mrs. Gardner served a delicious ice course to the following: Mesdames Nancy Martin, Mable Webb, Erleene Bumgarner, Isa Hunter, Lillian Scruggs, Grace Forrester, Dorothy Williamson, Fannie Bellon, Dixie Martin and Gustav Ziprik.

Mrs. Neal Hobbs, 5 qts. chow chow. Mrs. Carson Ritter used the pressure canner at home and added 14 pts. lime beans to her winter's supply.

Mrs. T. H. Teague used the pressure canner at home and canned 22 qts. string beans. Good work!

Mrs. Neal Hobbs, 5 qts. chow chow.

Mrs. Carson Ritter used the pressure canner at home and added 14 pts. lime beans to her winter's supply.

Mrs. T. H. Teague used the pressure canner at home and canned 22 qts. string beans. Good work!

Mrs. Neal Hobbs, 5 qts. chow chow.

Mrs. Carson Ritter used the pressure canner at home and added 14 pts. lime beans to her winter's supply.

Mrs. T. H. Teague used the pressure canner at home and canned 22 qts. string beans. Good work!

Mrs. Neal Hobbs, 5 qts. chow chow.

Mrs. Carson Ritter used the pressure canner at home and added 14 pts. lime beans to her winter's supply.

Mrs. T. H. Teague used the pressure canner at home and canned 22 qts. string beans. Good work!

Mrs. Neal Hobbs, 5 qts. chow chow.

Mrs. Carson Ritter used the pressure canner at home and added 14 pts. lime beans to her winter's supply.

Mrs. T. H. Teague used the pressure canner at home and canned 22 qts. string beans. Good work!

Mrs. Neal Hobbs, 5 qts. chow chow.

Mrs. Carson Ritter used the pressure canner at home and added 14 pts. lime beans to her winter's supply.

Mrs. T. H. Teague used the pressure canner at home and canned 22 qts. string beans. Good work!

Mrs. Neal Hobbs, 5 qts. chow chow.

Mrs. Carson Ritter used the pressure canner at home and added 14 pts. lime beans to her winter's supply.

Mrs. T. H. Teague used the pressure canner at home and canned 22 qts. string beans. Good work!

Mrs. Neal Hobbs, 5 qts. chow chow.

Mrs. Carson Ritter used the pressure canner at home and added 14 pts. lime beans to her winter's supply.

Mrs. T. H. Teague used the pressure canner at home and canned 22 qts. string beans. Good work!

Mrs. Neal Hobbs, 5 qts. chow chow.

Mrs. Carson Ritter used the pressure canner at home and added 14 pts. lime beans to her winter's supply.

Mrs. T. H. Teague used the pressure canner at home and canned 22 qts. string beans. Good work!

Mrs. Neal Hobbs, 5 qts. chow chow.

Mrs. Carson Ritter used the pressure canner at home and added 14 pts. lime beans to her winter's supply.

Mrs. T. H. Teague used the pressure canner at home and canned 22 qts. string beans. Good work!

Mrs. Neal Hobbs, 5 qts. chow chow.

Mrs. Carson Ritter used the pressure canner at home and added 14 pts. lime beans to her winter's supply.

Mrs. T. H. Teague used the pressure canner at home and canned 22 qts. string beans. Good work!

Mrs. Neal Hobbs, 5 qts. chow chow.

Mrs. Carson Ritter used the pressure canner at home and added 14 pts. lime beans to her winter's supply.

Mrs. T. H. Teague used the pressure canner at home and canned 22 qts. string beans. Good work!

Mrs. Neal Hobbs, 5 qts. chow chow.

Mrs. Carson Ritter used the pressure canner at home and added 14 pts. lime beans to her winter's supply.

Mrs. T. H. Teague used the pressure canner at home and canned 22 qts. string beans. Good work!

Mrs. Neal Hobbs, 5 qts. chow chow.

Mrs. Carson Ritter used the pressure canner at home and added 14 pts. lime beans to her winter's supply.

Mrs. T. H. Teague used the pressure canner at home and canned 22 qts. string beans. Good work!

Mrs. Neal Hobbs, 5 qts. chow chow.

Mrs. Carson Ritter used the pressure canner at home and added 14 pts. lime beans to her winter's supply.

Mrs. T. H. Teague used the pressure canner at home and canned 22 qts. string beans. Good work!

Mrs. Neal Hobbs, 5 qts. chow chow.

Mrs. Carson Ritter used the pressure canner at home and added 14 pts. lime beans to her winter's supply.

Mrs. T. H. Teague used the pressure canner at home and canned 22 qts. string beans. Good work!

Mrs. Neal Hobbs, 5 qts. chow chow.

Mrs. Carson Ritter used the pressure canner at home and added 14 pts. lime beans to her winter's supply.

Mrs. T. H. Teague used the pressure canner at home and canned 22 qts. string beans. Good work!

THE TEXTORIAN

Published every week except Summer Vacation Week and Christmas Week
H. M. LEONARD - - - - - MANAGER
Entered as second-class matter January 28, 1928 at postoffice Greensboro, N. C.
under act of March 3, 1879

No communication of any sort or description, whether news or expressions of opinion upon any topic, will be published unless accompanied by real name of the writer. The name however will not be published unless consent is given.

PROXIMITY
PROX PRINT WORKS



WHITE OAK
REVOLUTION

Greensboro, North Carolina, Friday, September 8, 1944

Startling Information

According to the National Industrial Conference Board, over one-fifth of all \$25 E bonds have been redeemed. This means that nearly one and seven-tenths billion dollars of Series E bonds in \$25 denominations have been redeemed by the close of the 1944 fiscal year. This information is rather startling and indicates that those who probably need to save most for harder times are not doing so.

We realize that from time to time the cashing of bonds is necessary. However, aside from the need of the government for funds to prosecute the war, it is deplorable if the average person does not accumulate as great an amount of savings as possible during these times, for it is quite certain that hard times will come.

We also want to point out again that when such products as automobiles, radios, washing machines, etc. are again available, a man with cash or with war bonds will be in a much better position to purchase them at cheaper resultant prices than will the person who will, because of no funds, be forced to pay high interest and carrying charges.

Rumors That Cause Concern

The rumor mill is working overtime. Some of the rumors which announce the end of the European war are pleasing to hear, however unfortunate, because they are apt to interfere with the "carry-through" and "follow-up" so important to the successful completion of any job. We will have many more such rumors, and our only advice is that we all patiently await official announcement before we accept as a reality the end of the war in Europe.

The rumors that cause us great concern, however, are not the ones which announce the capitulation of the axis forces. We are very much concerned over reports that members of the allied nations are beginning to hold secret conferences and are entering into secret agreements. Unfortunate indeed is the state of affairs if any of the allied nations, acting individually, are making treaties and agreements.

The fact that we are hearing less and less about the Atlantic Charter and about 100% accord in international relations leads us to believe that all is not as well on the political front as it is on the battle front.

All of the allied nations are paying lip service to a permanent peace, but we are wondering whether their actions, even at the present time, are really paving the way for the possibility of a permanent peace.

One of the strongest arguments for the continuing of the present administration at least during the next few years is that the present administration has agreements with the administrative heads of our allies. If those agreements and understandings are not being carried out and are not to be fulfilled, then much of the effectiveness of that argument is lost.

We truly hope that the rumors which indicate independent action by nations belonging to the family of the Allies without regard to past agreements and without thorough knowledge by the other nations are as unreliable as was the announcement this week that Germany had capitulated, for such conditions this early in the day would indeed become a quicksand foundation upon which no superstructure of permanent peace could possibly be built.

Attendance Contest

Due to the delay of getting some of our reports in, we were unable to have the correct figures for the paper last week.

Here are our attendance figures for last week and they have not improved any from the previous weeks.

Revolution has three departments with one hundred percent: First Shift Napping and Second Shifts Dyeing and Shipping. White Oak First Shift Dyeing is the next highest with 98.40 percent; Proximity First Shift Ship-

ping has 93.40 percent and at Print Works, First Shift Napping and Printing tie with 95.99 percent.

Print Works and Revolution are still in the lead but if they keep dropping back it isn't going to take much to beat them, so come on folks and let's give them a "close shave" and then go ahead of them. We are all on the sidelines cheering for you so come on everybody and lets stick to the job and have a good attendance report next time.

Revolution **Proximity** **White Oak** **P. Works**

	88.81%	85.28%	85.25%	94.07%
Carding, 1st	92.57	91.84	91.39	—
Carding, 2nd	93.08	80.36	90.56	—
Carding, 3rd	74.40	—	—	—
Spinning, 1st	89.97	86.54	84.95	—
Spinning, 2nd	79.27	72.86	81.58	—
Spinning, 3rd	80.49	—	—	—
Weaving, 1st	91.32	88.81	85.37	—
Weaving, 2nd	88.66	80.14	77.29	—
Weaving, 3rd	84.65	—	52.90	—
Beaming & Slash, 1st	—	91.12	91.55	—
Beam & Slash, 2nd	—	86.67	84.05	—
Napping, 1st	100.00	—	—	95.88
Napping, 2nd	95.60	—	—	—
Dyeing, 1st	97.50	88.35	92.31	92.19
Dyeing, 2nd	100.00	89.72	98.40	—
Dyeing, 3rd	—	—	88.89	—
Finishing, 1st	91.29	89.49	85.12	90.72
Finishing, 2nd	86.69	81.97	90.75	—
Shipping, 1st	96.05	93.40	—	91.31
Shipping, 2nd	100.00	—	—	88.94
Color Shop	—	—	—	95.29
Laboratory & Chemical	—	—	—	90.48
Printing	—	—	—	95.88
Engraving	—	—	—	91.07
Bleaching	—	—	—	—

A SOLDIER SPEAKS TO THE HOME FRONT

(The following poem, written on a scrap of paper, bearing no signature, was found on a lonely beach at New Guinea. Its truth is self-evident.)

So you're tired of working, mister, and you think you'll rest a bit. You been working pretty steady and you're getting sick of it.

You think the war is ending, so you're slowing down the pace;

That's what you may be thinking, sir, but it just ain't the case.

What would you think, sir, if we quit because we're tired, too?

We're flesh and blood and human, and we're just as tired as you.

Did you ever dig a foxhole, and climb down deep inside,

And wish it went to China, so you'd have some place to hide.

While motorized "buzzards" packed with guns were circling overhead And filled the ground around you with hot, exploding lead?

And did you ever dig out, mister, from debris and dirt.

And feel yourself all over to see where you were hurt.

And find you couldn't move, though you weren't hurt at all

And feel so darned relieved that you'd just sit there and bawl?

Were you ever hungry, mister? Not the kind that food soon gluts,

But a gnawing, cutting hunger that bites into your guts?

It's a homesick hunger, mister, and it digs around inside,

And it's got you in its clutches and there is no place to hide.

But the oozy, slimy, messy dirt and gritty kinds that grind?

Did you ever mind the heat, sir, not the kind that makes sweat run.

But the kind that drives you crazy, 'til you even curse the sun?

Were you every weary, mister? I mean dog-tired, you know.

When your feet ain't got no feeling and your legs don't want to go? But we keep a-goin', mister, you can bet your life we do.

And let me tell you, mister, we expect the same of you.

They Call Me THRIFT

I am peace of mind.
I am freedom from worry and fear.
I am common sense applied to living.

I am discipline in youth and rest in old age.

I contribute to health, efficiency and confidence.

I am the enemy of the "rainy day" dread, the fear of want.

I put people in a position to take advantage of their opportunities.

I am a builder of civilization, and I sustain and preserve the best interests of a nation.

I increase the confidence of young men, and enable them to mount on the ladder of success.

I mean better opportunities for your children and a position of respect in your community.

I am insurance against hardship and privation and an incentive to plain living and high thinking.

I help a man to live his head above the crowd and gain a position of assurance and self-reliance.

I am a better recommendation than a dozen references and a foundation for achievement in business.

I make a woman a better business woman, a better housekeeper, and a better homemaker. I help make her self-reliant.

I am the beginning of real success, for I put a foundation under your air castles, and I turn your dreams into realities.

I am THRIFT.

Our fighting men are laying down their lives for freedom while some of us are only laying out of work.

MINNEOLA NEWS

Mr. Gordon Stewart has just returned from St. Leo's hospital where he was operated on for appendicitis.

Mr. J. M. Waynick, who has been in St. Leo's hospital several days for observation and treatment has returned home very much improved.

Mr. Waynick the proud owner of the home which he has occupied for a number of years and which he recently bought from Minneola Mfg. Co.

Mrs. Wayne Hold of Graham spent the week end with Miss Opal Flynn.

Sgt. Carlton Lynch arrived Tuesday morning to spend a 21-day leave with his wife, the former Miss Annie Dale Reid, and their son Carlton Jr., Sgt. Lynch has been stationed in Italy.

The Monday Evening class motored to Minneola park where they prepared supper consisting of hamburgers with all the "fixins", corn-on-the-cob, and coffee. Rain began to fall before the feast was quite over but it didn't dampen the appetites. All stayed for dessert, which was just another hamburger.

The surgical dressing class which meets at the welfare cottage each Wednesday afternoon from 2 to 5 needs more workers. It is hoped that more of our women will help in this very important war service.

Mr. and Mrs. Wilkes Hughes announced the birth of a son, Wilkes Hughes Jr., at Sternberger's hospital, September 5th.

Pvt. Hughes is now stationed in England. Mrs. Hughes is the former Miss Ruth Isley.

The September meeting of the Community club will be an out-door meeting at Minneola park. Each member is asked to bring a picnic lunch.

Mr. and Mrs. Lacy Foster and family visited Mrs. Foster's brother, Mr. Clarence Caudle, in Raleigh, Sunday. Mr. Caudle has recently been injured in an automobile wreck.

News has come to Mr. Ed Maddins that his son, Edward, has been seriously wounded in France.

T. Sgt. and Mrs. Harold Yow returned to Columbus, Mississippi, Tuesday, after a 13-day visit with their parents, Mr. and Mrs. H. G. Yow.

Stay on the job and do your part toward winning this war. You have as much if not more at stake than the men on the battle fields who are giving their lives.

Use your favorite recipe with

KEEP FAITH
with us -
by buying
WAR BONDS

It's your duty as an American to do everything possible towards helping to win this war.

Pillsbury's Best PLAIN OR SELF-RISING
25 Pound Bag . . \$1.65

PROXIMITY MERCANTILE COMPANY
and Associated Stores



Brings Home THE BACON

This bird was forehanded.

Next payday be forehanded, too. Open a

THRIFTICHECK ACCOUNT

with your paycheck; sit down and write checks for your bills; mail them and your bill paying errands are done.

Payment with Thrifticheck is efficient, businesslike; evidence you place the proper valuation on your time. Thriftichecks can be bought for 7½¢ in books of 20. No other charges.

Bank Of Greensboro

119 N. Elm St. Banner Bldg.

Member of Federal Deposit Insurance Corporation

DIAL 3-3401 for CORRECT TIME

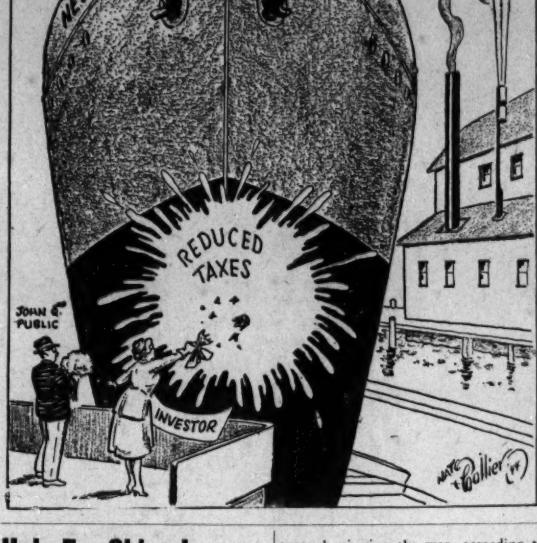
POSTWAR LAUNCHING

BY COLLIER

fights on—but at the expense of a frightful toll in the lives and property of the Chinese people.

"In the continuing struggle to wrest its territory from the invaders and assist our forces to drive the Japs back to Tokyo, China's war-weary millions will need material help from the people of America to enable them to endure the suffering and privation inflicted upon them," Dr. Schiffman declared.

"Through the Greensboro Community and War Chest," Dr. Schiffman pointed out, "the people of Greensboro have an opportunity to participate in providing this humane service and military necessity."



Historic Onion In Luscious Meat Combinations

It's welcome news that onion crops this year far surpass any previous production in the United States. A member of the lily family and cultivated from time immemorial, the onion was represented on ancient Egyptian monuments and European cooks long ago placed it among the food for gourmets. The onion, like most vegetables, is high in food value but it is especially appreciated as a seasoning and to whet the appetite for less flavorful foods. With meats and salads it is particularly good, whether it is a separate dish or used as a seasoning.

Stuffed Onions

5 or 6 large onions
3 tablespoons lard
 $\frac{1}{2}$ cup chopped celery
2 tablespoons chopped parsley
1 cup ground cooked meat
1 cup bread crumbs
1 teaspoon salt
Pepper

Skin the onions, cut in half crosswise, simmer in salted water until almost tender and drain. Remove the centers without disturbing the outer layers and chop up the centers. Cook the celery and parsley in the lard for a few minutes, then add the ground cooked meat, bread crumbs, onion centers and seasoning. Fill the onion shells with this stuffing, and bake in a moderate oven (350 deg.F.) about 30 minutes or until onions are tender.

French Fried Onions

6 or 8 medium sized onions
1 cup flour
 $\frac{1}{2}$ cup milk
1 egg
 $\frac{1}{4}$ teaspoon salt
Lard for frying

Skin, onions, slice very thin, separate into rings, dip into a batter made from the flour, milk, egg and salt, and drain well. Have ready deep lard, hot enough to brown a small piece of bread in 60 seconds. Put the onions in a wire basket, lower into the hot lard and fry until the onions are a golden brown. Drain them on absorbent paper, sprinkle with salt, and keep hot until served.

Steak or liver smothered in onions is a man dish. In fact, onions will

Mote Cloth by Picker

Duchess of Windsor had 10 rooms and six nurses for appendectomy recently. Boy! That must have been some appendix.

"We will win or die," says Mussolini. Looks as if he'd have enough of that "live dangerously" idea by now.

The fifth year of the war ended this week and Hitler is practically back where he started.

Vice-president nominee Truman dwelt upon various discoveries recently in his acceptance speech, but they weren't the ones he made as chairman of the Senate's war investigating committee.

The height of something or another is a woman pointing out a grease spot on a fellow's britches—and her with grease and paint on her cheeks, lips, eyes, and fingernails!

We talked to a fellow the other day who said that he thought he had both ends meeting, but some guy came along and moved one end a little further away.

I know how to settle this unemployment problem," said the club wag,

go with every kind of meat.

Scalloped Liver and Potatoes

1 pound liver, sliced thin
Salt and pepper
Flour

2 tablespoons bacon fat

1 quart thinly sliced potatoes

1 onion minced

$\frac{1}{2}$ cups milk

Lard for frying

Skin, onions, slice very thin, separate into rings, dip into a batter made from the flour, milk, egg and salt, and drain well. Have ready deep lard, hot enough to brown a small piece of bread in 60 seconds. Put the onions in a wire basket, lower into the hot lard and fry until the onions are a golden brown. Drain them on absorbent paper, sprinkle with salt, and keep hot until served.

Steak or liver smothered in onions is a man dish. In fact, onions will



Buckwheat Cakes And Bacon

Bring them to me served with bacon.

Piled up high and steaming hot. They just seem to fill the order.

Somehow hit the vital spot.

Bring a thrill of real enjoyment.

Just a wealth of sheer delight;

And my troubles seem forgotten.

With each tantalizing bite.

You may boast of favorite dishes.

That a good cook undertakes;

But I cast my vote with fervor

For a stack of buckwheat cakes.

H. Howard Biggar.

Cookery Hint

Meat need not always be served in a gravy made from its own drippings.

Try second servings of roast veal served in gravy made with ham drippings. The flavor is mighty good.

Diced left-over ham and sliced apples make a delicious casserole. Add a little brown sugar and cloves for fine flavor.

doing, no one is going to knock my kid on the head with a bottle."

Filling station operator up North:

"I filled your tank with gas, now how's about your oil?"

Southern Negro: "We all's all right, how's you all?"

Two Nazi officials commanded a Czechoslovak innkeeper to show them a room. Obediently he escorted them to his best suite.

"And how much do we pay for this pigsty?" asked the Nazis haughtily.

The innkeeper replied, "For one pig, two marks; for two pigs, four."

A doctor who had taken up as his specialty the treatment of skin diseases was asked by a friend how he happened to select that particular branch of medicine.

"There were three perfectly good reasons," replied the physician. "My patients never get me out of bed at night, they never die, and they never get well."

"Now, Bill," said the shipyard worker's wife, "I want you to see the minister about having the baby christened."

To which Bill replied: "Nothing."

CLIFTON R. BERRIER
representing the

METROPOLITAN LIFE
INSURANCE COMPANY

will gladly recommend a program planned to fit your personal Life Insurance needs. Call or write

Telephone No. 7294
507 GUILFORD BLDG.
GREENSBORO, N. C.

MONUMENTS GREENSBORO MEMORIAL CO.

J. W. GUESS, Prop. Phone 5-1101

Located Two Miles Out of Greensboro On Burlington Highway Specializing in Georgia Marble and Winnsboro Blue Granite, which is known as "The Silk of the Trade", we carry a large stock of finished monuments on display at all times. All inquiries and estimates handled without obligation.



THE BREEZES
WILL BLOW AGAIN SOON

You'll
Be Needing

HOSE!

Fine Super - Dooper
SHEER BEMBERG HOISERY

First Quality
THE KIND THAT
DOESN'T CRAWL

96c

PANTIES

With Real Elastic
All Around

79c

FASHION SHOP

308 SOUTH ELM STREET

PHONE 3-1155

Sparkling Talk And Good Food Go Together

Balance Meals Give Physical, Mental Alertness

August is chockful of historic anniversaries that might inspire table conversation and suggestions for menus to imaginative homemakers and hosts. And what, indeed, are meals without foods and conversation that tickles the fancy, stimulate sparkling thought and that may even lead to philosophizing or good story telling. From nutritious balanced meals, well-cooked and pleasingly served, people gain not merely physical strength but mental alertness and needed relaxation from the tenses of wartime strain.

On August 3, 1492, Christopher Columbus set sail from Palos, Spain, "to reach India by a westernly course," and incidentally to discover America. There! Let your imagination play on foods and table decorations and talk of patriotic nature, of Spanish influence, or sailing vessels, and East India spices, or American Indians and their provenance.

Anne Hathaway, wife of William Shakespeare, died at the age of 67 on August 6, 1623. How about a Shakespearian dinner, "a meal off the joint, with sweet," with quotations from the poet for each course, to pay tribute to the Shakespeares?

Napoleon Bonaparte was born August 15, 1769. There's always plenty to say about him, especially in connection or comparison with today's world affairs. And sauces or seasonings of French or continental influence will lend variety and spice to otherwise

ordinary dishes. Even the peasants of France have a way of making the most inexpensive meat cuts into exquisite dishes by proper cooking methods and herbs and sauces.

Half the wonderful foods we enjoy in America would not be available if transportation by water had not been facilitated. It was on August 11, 1807, that Robert Fulton made steam navigation commercially successful when his little boat, "Clermont" began regular trips up the Hudson River from New York. On August 15, 1812, the first British steam passenger boat began plying on the River Clyde. From these beginnings our ocean-going steamers developed trade with every part of the world.

It's fun to discuss origins of such taken-for-granted foods as pepper and salt, onions, cocoa and coffee. Where did the plants originate, and when did we begin to use them as food?

Where did our Jersey and Hereford and other cattle breeds come from? Encyclopedias and magazines in high school and public libraries will tell you. It might be interesting to have a food quiz on every dinner dish, or to plan a meal with some ingredient or dish that originated in different parts of the world. Or, an Allied Nations menu something like this:

Fruit Compote

(Grapes from South America; bananas Central America; pineapple from Mexico or Hawaii; dates, Egypt; Sugar, Cuba.)

Borscht

(A famous Russian soup)

Kebobs

(Danish Apple Cake, Denmark; Edam cheese, Holland; candied ginger, China.)

"CARE IN CANNING"



© 1944 Etna Life Affiliated Companies

"Tragedy in the Pantry!"

It's safer and more convenient to use an approved step ladder when storing canned products or removing them from high shelves.

Ration Recommendation

Applying the spread to bread before toasting is a favorite custom in many homes. Try spreading the bread lightly with bacon drippings before toasting. That flavor is wonderful particularly for breakfast. Saves butter too.



IF YOU NEED ANY TYPE OF STOVE Then...we advise you to reserve it NOW

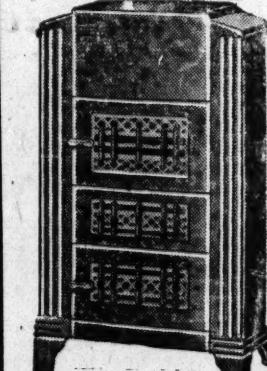
Need a Stove? If you do, by all means buy it today! You can supply your needs now, while stocks are plentiful and ration certificates are available. We advise buying now instead of waiting until later when a rush will make it impossible for everyone to obtain certificates. If you need a stove, it is available. Any of our stoves may be purchased now by a small down payment. We will reserve it for you for future delivery if you wish! Come in and select yours!

CIRCULATORS

Both New and
Used

\$29.50

Others Up to \$69.50



THE "ASHLEY"

Automatic Wood - Burning

HEATER

\$39.50 to \$59.50

Reduce your heating cost with an Ashley! Automatic 24-hour thermostatically controlled heat assures you of complete comfort. Refuel only once or twice in 24 hours...remove ashes only once in two or three weeks!



CIRCULATORS

The New COAL HEATER! That is Amazing America!

Never Before
A COAL HEATER
Like This!

Holds 100 Lbs. of Coal

Holds Fire 24 to 36
Hours in Cold Weather

Most amazing stove improvement in years! Operates on entirely new and different principle. Never fails. Gives more even, steady heat. Requires less attention. See the New Model Coal Heater and get our low price.

Automatic
Coal - Burning Heater -

\$59.95

ALL CAST - IRON
Laundry
HEATER

\$9.50 and \$11.00

A Glascock heater built for real service... 2-eye top...all cast-iron. See this heater before you buy!

ALLEN and ATHENS

All Cast Iron and
Full Porcelain Enamel

RANGES

\$67.50-\$119.50

Lovely in its all-porcelain finish... and as efficient as it is beautiful! All cast iron 6 eye top, excellent for cooking and baking! Full 18 inch oven. Some are equipped with hot water reservoir.

Perfection

and

Allen...

(New and Used)

\$59.50

Others to 99.50

Easy Terms!

New Perfection Quick Meal and Boss

OIL STOVES Both 3 and
5 Burners \$34.95 to \$79.50

TRADE - MARK

THIS BUSINESS OF LIVING

BY SUSAN THAYER

Working Together

Seems to me one of the most hopeful signs that has come out of the war is the tendency to greater cooperation among different interests and groups. Of course we have many sharp differences in viewpoint, and that's a good thing too, for it is our right as citizens of a democracy to defend our beliefs.

But the important thing seems to be that we only differ in the method of reaching a goal that we're all firmly agreed on—and that is that there shall be peace, jobs for people who need jobs and more of everything good for all of us!

And certainly the overwhelming majority of us agree that we'll keep the traditions of democracy and individualism in achieving our goal.

But speaking of cooperation, someone was telling me how the automotive and aircraft industry, for example, highly competitive as it is, has got together and agreed on standard dimensions for the various parts of planes and tanks. So when a repair is needed down in the South Pacific, a part made by any manufacturer can be used. Countless lives, precious time and certainly tons of shipping space have been saved.

The railroads did this long ago. Know why it is that you see freight

Prefab, Inexpensive And Fireproof

San Francisco (Special)—Inexpensive, prefabricated and fireproof housing appeared to take more definite shape with the announcement of Henry J. Kaiser that the Kaiser enterprises are taking over management of the Standard Gypsum Company, a Pacific Coast concern.

Gypsum would be the key product in the houses Mr. Kaiser envisions. His structures would also involve steel, which he makes at Fontana, Calif., magnesium, which he produces, plastic cement for an exterior covering, and aluminum, which is also manufactured in the West.

Such houses, the industrialist declares, would be considerably cheaper than frame construction. Steel joints, trusses, rafters, plasterboard panels or whole sidewalls will be made in sizes that can be shipped. Roofing will be of any number of materials to conform to the general fireproof plan. Costs might be as much as 23 per cent less than in wood frame construction, it is indicated.

Kaiser looks to the whole Pacific Coast and to the Orient for his market.

The Kaiser plan would involve work possibilities for hundreds of thousands, no public funds, and competition with existing gypsum companies on a price basis.

"Now that the war is drawing to a conclusion," Mr. Kaiser commented, "I see in this gypsum enterprise an opportunity to produce for peacetime—which is of equal importance with the winning of the war."

"This project will reduce the costs of many things that people want," he continued. "It will benefit agriculture as well as the building industry. It will be geared to heavy production. And heavy production and low costs mean the economy of abundance that we all want."

way this fall.

These resourceful young designers worked out styles of bathing suits and aprons, articles requiring small yardage, which used only the sections of good solid fast color. The popular contrast suit, in two tones of color, required a minimum of each shade selected and they found, makes a gay ensemble that's flattering in line.

It wasn't hard to skip the defects in fabric, when the bare midriff style is used, while a checkerboard fashion of alternate contrasting squares isn't difficult to maneuver for bathing suits or aprons. The sturdy cotton fabrics, the students were delighted to learn, come up smiling after a dip in the surf.

These young girls have set an example other women might do well to follow, by making an apron, handbag or checkerboard or piebald blouse out of the pieces mill end and outlet stores have for sale for a small outlay of cash. The result is an attractive accessory, and the money saved can be applied toward an extra War Bond.

Makes a bright and cheery nursery, with colorfully decorated panel ends. Very sturdy built.

EASY TERMS!

ALL METAL FOLDING BUGGIES

\$24.95

A big, smooth, easy-riding carriage with quilted sides, sun visor, foot brake, shackle gear and rain cover.

EASY TERMS!**PANEL END CRIBS**

\$22.95



Makes a bright and cheery nursery, with colorfully decorated panel ends. Very sturdy built.

EASY TERMS!

Rhodes-Perdue FURNITURE COMPANY

COMPLETE HOME FURNISHERS

313 S. Greene St.

Carefully Planned

THE services of this organization can be identified by the quiet smoothness with which they are conducted—by the efficient manner in which they are rendered. The reason behind this efficiency and quiet dignity is personal supervision and careful planning in advance.

Hanes Service is always well conducted and, equally important, it is economical.

HANES
Funeral Home401-405 W. MARKET ST. DIAL 8188
GREENSBORO**OUR DEMOCRACY**

by Mat

CRACKER-BARREL PHILOSOPHY AND GOOD HORSE SENSE

THE COMMUNITY STORE-CENTER OF TALK AS WELL AS TRADE HAS ALWAYS BEEN A NATURAL MEETING-PLACE FOR FREE DISCUSSION OF THE PROBLEMS OF THE DAY, GIVING RISE TO SOUND 'CRACKER-BARREL PHILOSOPHY' AND GOOD HORSE-SENSE—SO BASIC IN OUR DEMOCRACY.



IT'S GOOD HORSE-SENSE FOR US TO BACK OUR COUNTRY'S FIGHT BY PUTTING ALL WE CAN INTO WAR BONDS—AND GOOD HORSE-SENSE TO PUT EVERYTHING ELSE WE CAN INTO THINGS LIKE SAVINGS BANK ACCOUNTS AND LIFE INSURANCE AGAINST THE YEARS AHEAD.

Wartime Homemaker Hints

by the Homemaking Specialists of the General Electric Consumer Institute

HOW TO IRON A SHIRT WITH EASE

With electric hand-iron in one hand, a freshly-washed shirt in the other, are you repeatedly swept with the conviction that the task of ironing it can never be an easy one? That it will always be one of those trial and error affairs ending up in unwanted wrinkles on cuffs or shirt-front?

Louis Leslie, the General Electric Consumers Institute staff member who applies practical usage to all things electrical, here gives you help with a step-by-step procedure for easy and triumphant ironing of a shirt.

Step 1: Fold back of shirt about three inches below seam of yoke; place on board with front of shirt hanging over edge toward operator. Iron yoke without creasing back of shirt.

Step 2: Place one sleeve on board folded at underarm seam with placket up and cuff at left end of board. Finish sleeve on this side ironing lengthwise of material and pulling slightly on cuff while ironing pleats or gathers and placket of cuff with point of iron.

Step 3: Turn sleeve over and iron other side.

Step 4: Iron cuff on inside first, then iron cuff on right side. If a French or double cuff, do not iron crease in cuff but fold until used.

Step 5: Iron other sleeve in same manner.

Step 6: Place shirt on board so collar band and collar are on ironing board with wrong side of collar up and body of shirt hanging over board toward operator. Iron collar and band on wrong side. Start ironing collar from each corner and iron toward center back to prevent wrinkles at front of collar.

Step 7: Turn collar over and iron collar and band in the same manner on right side.

Step 8: Fold collar along top of collar band and crease by hand. Do not press crease in with the iron.

Step 9: Place button side of body wrong side up and iron button edge.

Step 10: Place button side of body right side up with yoke at left. Iron well up into yoke and dry out arm seams.

Step 11: Moving body of shirt away from operator, continue ironing body of shirt being careful to dry out all seams.

Step 12: Finish yoke by carrying sleeve crease through to the collar.

Step 13: Fold shirt in following manner, by first placing shirt on board and bringing fronts together. Fasten collar button and center and last buttons. With shirt lying flat, place third finger of left hand under center of yoke and crease at this point holding yoke between thumb and index finger. Crease straight to bottom of shirt. Still holding crease at yoke with left hand, with right hand turn bottom of shirt after it has been folded toward operator. Then with right hand crease center of cuff and place sleeve about one inch back from crease in shirt front. Lay flat on board and without lifting shirt off board fold other half in same manner so that shirt forms a rectangle. Slip right hand under shirt to hold cuffs in place, and left hand on top of shirt so as to hold shirt together, then lift and turn over. Fold tail of short over cuffs; then fold again bringing fold to top of shirt. Pin corners together to keep shirt tightly folded until used.

Step 14: Turn shirt inside out and iron collar and band in the same manner on right side.

Step 15: Turn shirt inside out and iron collar and band in the same manner on right side.

Step 16: Turn shirt inside out and iron collar and band in the same manner on right side.

Step 17: Turn shirt inside out and iron collar and band in the same manner on right side.

Step 18: Turn shirt inside out and iron collar and band in the same manner on right side.

Step 19: Turn shirt inside out and iron collar and band in the same manner on right side.

Step 20: Turn shirt inside out and iron collar and band in the same manner on right side.

Step 21: Turn shirt inside out and iron collar and band in the same manner on right side.

Step 22: Turn shirt inside out and iron collar and band in the same manner on right side.

Step 23: Turn shirt inside out and iron collar and band in the same manner on right side.

Step 24: Turn shirt inside out and iron collar and band in the same manner on right side.

Step 25: Turn shirt inside out and iron collar and band in the same manner on right side.

Step 26: Turn shirt inside out and iron collar and band in the same manner on right side.

Step 27: Turn shirt inside out and iron collar and band in the same manner on right side.

Step 28: Turn shirt inside out and iron collar and band in the same manner on right side.

Step 29: Turn shirt inside out and iron collar and band in the same manner on right side.

Step 30: Turn shirt inside out and iron collar and band in the same manner on right side.

Step 31: Turn shirt inside out and iron collar and band in the same manner on right side.

Step 32: Turn shirt inside out and iron collar and band in the same manner on right side.

Step 33: Turn shirt inside out and iron collar and band in the same manner on right side.

Step 34: Turn shirt inside out and iron collar and band in the same manner on right side.

Step 35: Turn shirt inside out and iron collar and band in the same manner on right side.

Step 36: Turn shirt inside out and iron collar and band in the same manner on right side.

Step 37: Turn shirt inside out and iron collar and band in the same manner on right side.

Step 38: Turn shirt inside out and iron collar and band in the same manner on right side.

Step 39: Turn shirt inside out and iron collar and band in the same manner on right side.

Step 40: Turn shirt inside out and iron collar and band in the same manner on right side.

Step 41: Turn shirt inside out and iron collar and band in the same manner on right side.

Step 42: Turn shirt inside out and iron collar and band in the same manner on right side.

Step 43: Turn shirt inside out and iron collar and band in the same manner on right side.

Step 44: Turn shirt inside out and iron collar and band in the same manner on right side.

Step 45: Turn shirt inside out and iron collar and band in the same manner on right side.

Step 46: Turn shirt inside out and iron collar and band in the same manner on right side.

Step 47: Turn shirt inside out and iron collar and band in the same manner on right side.

Step 48: Turn shirt inside out and iron collar and band in the same manner on right side.

Step 49: Turn shirt inside out and iron collar and band in the same manner on right side.

Step 50: Turn shirt inside out and iron collar and band in the same manner on right side.

Step 51: Turn shirt inside out and iron collar and band in the same manner on right side.

Step 52: Turn shirt inside out and iron collar and band in the same manner on right side.

Step 53: Turn shirt inside out and iron collar and band in the same manner on right side.

Step 54: Turn shirt inside out and iron collar and band in the same manner on right side.

Step 55: Turn shirt inside out and iron collar and band in the same manner on right side.

Step 56: Turn shirt inside out and iron collar and band in the same manner on right side.

Step 57: Turn shirt inside out and iron collar and band in the same manner on right side.

Step 58: Turn shirt inside out and iron collar and band in the same manner on right side.

Step 59: Turn shirt inside out and iron collar and band in the same manner on right side.

Step 60: Turn shirt inside out and iron collar and band in the same manner on right side.

Step 61: Turn shirt inside out and iron collar and band in the same manner on right side.

Step 62: Turn shirt inside out and iron collar and band in the same manner on right side.

Step 63: Turn shirt inside out and iron collar and band in the same manner on right side.

Step 64: Turn shirt inside out and iron collar and band in the same manner on right side.

Step 65: Turn shirt inside out and iron collar and band in the same manner on right side.

Step 66: Turn shirt inside out and iron collar and band in the same manner on right side.

Step 67: Turn shirt inside out and iron collar and band in the same manner on right side.

Step 68: Turn shirt inside out and iron collar and band in the same manner on right side.

Step 69: Turn shirt inside out and iron collar and band in the same manner on right side.

Step 70: Turn shirt inside out and iron collar and band in the same manner on right side.

Step 71: Turn shirt inside out and iron collar and band in the same manner on right side.

Step 72: Turn shirt inside out and iron collar and band in the same manner on right side.

Step 73: Turn shirt inside out and iron collar and band in the same manner on right side.

Step 74: Turn shirt inside out and iron collar and band in the same manner on right side.

Step 75: Turn shirt inside out and iron collar and band in the same manner on right side.

Step 76: Turn shirt inside out and iron collar and band in the same manner on right side.

Step 77: Turn shirt inside out and iron collar and band in the same manner on right side.

Step 78: Turn shirt inside out and iron collar and band in the same manner on right side.

Step 79: Turn shirt inside out and iron collar and band in the same manner on right side.

Back 'em Up!
KEEP BUYING WAR BONDS

Coffee
(Representing or coming from Brazil or Guatemala.)
Let's buy more war bonds and not cash in so many. The war is still on you know.

Meyer's
Thrift
Basement

Your Young
Daughter
Is Right
In Fashion
With a Smart
"Carol Gay"
Chesterfield



10.98

Use Meyer's
Convenient
Lay-Away Plan!

Smooth,
Warm and
Good Looking!

So you're just beginning to care about how your clothes look—and you want a coat that's very, very smooth and good looking! Try this warm, wool-and-rayon top fleece in a smart Chesterfield style with a simulated vent at back! Rayon lining and interlining! In red, dark green and camel.

Sizes 7 to 14!

*Carol Gay Coats Are
Exclusive With Meyer's
Thrift Basement In
Greensboro!



A. Beautiful lapin tuxedo with the kind of fit that really does things for your figure. 100% virgin wool in Fieldston quality tailoring. In blue, fuchsia, brown, and black. **39.98**
Sizes 12 to 20.

Lady Be Beautiful -- in Your Figure Flattering

All Wool Fieldston Coat!

Dressy! Tailored! Furred! Untrimmed!



B.

B. Beautiful wool and rayon boucle tailored by Fieldston and handsomely trimmed with a double bump collar of long-haired Kit fox. Beautifully slimming in black, blue and Oxford gray. Size 35½ to 45½ ...

39.98

C. Warm, rich looking wool and rayon boucle heaped high with a Kit fox shawl collar. Fieldston tailored and designed especially to make you look young and lovely. In black, blue and gray.

39.98

Sizes 38 to 50



C.

D. Perfect for winter! Sweetly feminine all wool coat with kitten-soft squirrel collar tucked under your chin! Slim and fitted to give you a trim, young look. In black, brown, gray, blue and green, sizes 10 to 20 and 38 to 44...

39.98

E. Fieldston Jr. in 100% wool suede —your ever wearable chesterfield with sweetheart lapels, huge buttons and the smart, new, flange treatment. In brown, moss green, fuchsia, plum, blue and gray. Sizes 8 to 15...

29.98

F. For your fall and winter life! Your beautiful all wool fitted coat—soft and velvety and with wide panels of trapunto. Rich looking and distinguished. In black, brown, blue and green. Sizes 38 to 50....

35.00



Use
Meyer's
Convenient
Payment
Plan
for your
Fieldston Coat

Sparkling new . . . Gala felts with the newest air . . . to make your lovely self even lovelier . . .

Others
\$4 and \$5!

\$3



Hats - Thrift Basement



All Fieldston coats
exactly as shown!



F.

**Don Herold Says:**

As might have been—Let's go to see beautiful Germany.

If Hitler had been a business man, he would never have started this war.

Business men figure profit and loss. They are realists. They don't want to make history. They don't waste any time getting even with anybody. They just want to make some honest money.

If Hitler had thought of Germany as a business, he could have spent

merely a fraction of his war billions and made Germany the tourist mecca of the world. It has lovely scenery, and he could have dolled it up further.

As it is—"On to Berlin".

He could have made Germany a perpetual carnival of beauty, fun and music. The Germans are good showmen and great hotelkeepers. The world would have come and spent billions.

But no—Hitler, the statesman and politician, had to try to advance his

nation the hard way.

Even in this country, I'll trust business men rather than politicians, to get us ahead.

Life Without Competition Would Be Sissy

Man wants to be more humane than nature.

In nature, strong animals eat little ones.

Germany and Japan thought that strong nations should kill weaker nations, but some of us more civilized nations didn't and don't like that idea.

The more cruelty and uncertainty and fear we can take out of life, the better. But we must still leave some competition in it, or we will grow soft and soggy.

There is stimulation in contests. Business must be allowed to compete by trying to produce better products at lower prices. Workers should be advanced for good work and fired for loafing.

Herbert Spencer said that without fear, man could never have advanced beyond primitive status.

Most people have to be just a wee bit scared to amount to anything.

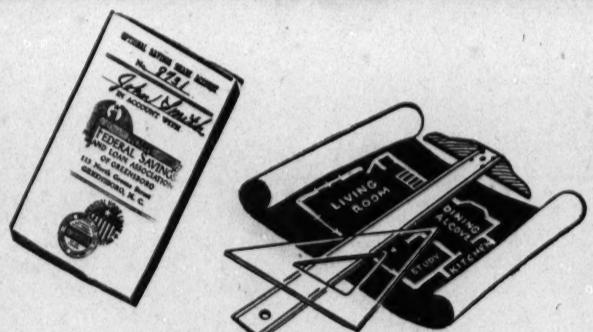
COMPLETELY STAFFED

Every necessary skill is represented in our staff—an embalmer, a beautician and hairdresser, an organist, a soloist and our own services as directors to supervise every detail. That is why every Forbis & Murray service is beautiful and complete.

FORBIS & MURRAY

515 N. Elm St. Phone 8165

TASTE-TEST WINNER
FROM COAST TO COAST
ROYAL CROWN COLA
2 full glasses **5¢**

**Planning To Build A New Home After The War?**

Building a home necessitates first building a reserve of funds to pay for a portion of it. Come in and let's talk about your savings possibilities. You may invest in large amounts, or small, when you can, or regularly. No matter how you choose to do your savings, your money will still earn the same worthwhile return. Make a down payment on your future home ... Start your savings share account now!

Investments Made By September 10th
Bear Earnings From September 1st.

HOME FEDERAL SAVINGS and LOAN Association

JOS. J. STONE
President



GEO. E. WALSTON
Exec. Vice Pres.-Sec.

Greensboro, N. C.

BUY WAR BONDS AND STAMPS FROM THIS ASSOCIATION

QUOTES OF THE WEEK

"All you've got to do with those Hunns is drive 'em up one hill and kick 'em down another, all the way to Berlin!" — Gen. (Pistol Packin') Patton.

"You bet I'm scared—more than I ever was!" — Pfc. Alton Knapenberger, Medal of Honor vet., getting married at Red Hill, Pa.

"Takes too long to clean dirty windows." — Cleveland, O., window washers, spurning the job.

"Congress must consider revising the tax structure to put incentives on the investment of large amounts of venture capital." — Vice-chairman W. Y. Elliott, WPB.

"We cannot let the men whose lives depend on this equipment pay the price for our quarrels at home." — Six labor leaders returning from French battlefields.

"The weekly press and the farmers together have a large part to play in maintaining the American system of free enterprise." — Albert S. Goss, Master of National Grange.

"It's the only time we get to see each other." — Driver in Seattle, stopping his bus to kiss another driver's wife.

nation the hard way.

Even in this country, I'll trust business men rather than politicians, to get us ahead.

Life Without Competition Would Be Sissy

Man wants to be more humane than nature.

In nature, strong animals eat little ones.

Germany and Japan thought that strong nations should kill weaker nations, but some of us more civilized nations didn't and don't like that idea.

The more cruelty and uncertainty and fear we can take out of life, the better. But we must still leave some competition in it, or we will grow soft and soggy.

There is stimulation in contests. Business must be allowed to compete by trying to produce better products at lower prices. Workers should be advanced for good work and fired for loafing.

Herbert Spencer said that without fear, man could never have advanced beyond primitive status.

Most people have to be just a wee bit scared to amount to anything.

CARE IN CANNING

© 1944 Aetna Life Affiliated Companies

"Scrub 'Em Clean, Pop!"

Be sure that all insect poisons and sprays are carefully washed from vegetables or fruits before canning.

Old Favorite Dishes To Return As Beef Becomes Available

There will be considerable beef available this fall and it has been announced that much of it will be point free. More utility grade cattle are coming to market than normally because the government's need for meat for war purposes has meant fewer cattle sent to the Corn Belt for feeding. This means many old favorite recipes may be used for this meat is particularly good as pot-roasts, stews. Swiss steaks, meat pies, croquettes, meat loaves, meat soups and hamburger. When cooked slowly, at low temperature, by any of these methods, the beef will be tender, palatable and nutritious. In other words, moist heat methods—braising and stewing—will be best for the beef you will welcome now.

Plain and Fancy Pot-Roasts

On a cool autumn evening of the most welcome of American dinner dishes is pot-roast. And this season beef cuts for just such dinners will be plentiful. Jessie Alice Cline, home economist, suggests that when cooking hamburgers brown them in a small amount of fat—beef suet, bacon drippings, or lard—and then cook slowly from two to five minutes, depending upon the thickness of the patty. Be careful not to over-cook meat patties, but cook them slowly so each patty is moist, juicy, and yet well-browned. Fast cooking dries out the meat and much of the flavor is lost. Beef and lamp patties may be served medium rare, but pork and veal patties should always be cooked well done.

Ground meat balls are favorites and add new interest to a meal when served in a casserole dish.

Ground Beef-vegetable Casserole
2 pounds hamburger
Sage
Salt and pepper
1 cup sliced onions
4 tablespoons lard or drippings
3 tablespoons enriched all-purpose flour

2 cups unstrained tomatoes
Buttered crumbs

Season the meat with sage, salt and pepper. Arrange in balls in the bottom of a casserole dish. Fry onions and put over the meat balls. Stir flour into the drippings in which onions were cooked. Add tomatoes, cook until thickened, then pour over onions and meat. Cover with buttered crumbs. Bake uncovered in a 300 deg. F. oven for 1 hour. Serve 8-10.

Blade Pot-Roast

4-5 pound blade pot-roast
4 tablespoons lard or drippings
Salt and pepper
2 cups water

Wipe meat with damp cloth. Brown in hot fat. Season to taste. Add small amount of water, cover tightly and simmer gently, adding water when necessary. Cook until tender, allowing about 1 hour to the pound. This is delightful served with steamed rice.

Pot-Roast With Vegetables
2½-3 pound beef pot-roast
3 tablespoons lard or drippings
Salt and pepper
Water

6 carrots
6 potatoes

Brown pot-roast in hot fat. Season with water. Cover and cook slowly for 4 to 5 hours. Add vegetables and cook half an hour longer. Remove to hot platter and thicken gravy with flour.

Pot-Roast With Tomato Gravy
4-5 pound blade pot-roast
4 tablespoons lard or drippings
1 clove garlic
½ teaspoon thyme
½ cup vinegar, 1 cup water
Salt and pepper

1 No. 2 can tomatoes
4 tablespoons flour
6 slices rye bread
Boiled onions
Boiled carrots

Brown pot-roast in hot fat. Add garlic (in one piece), thyme, vinegar and one-half cup cold water. Season. Cover and cook slowly for 3 hours.

Add tomatoes and simmer about 1 hour longer. When meat is tender, remove to hot platter. Remove garlic.

Make a paste of flour and remaining water and thicken the gravy. Serve with rye toast dipper in gravy, and with the boiled onions and carrots.

add egg, milk, parsley, onion and crumbs. Place on the pieces of veal. Roll and tie or fasten with skewers. Mix seasonings with flour and dredge the rolls. Brown in hot lard. Add 2 cups of water. Cover and simmer until tender or bake in a moderate oven (300deg.F.) for 1½ hours. Serve with gravy.

Dear Miss KITCHEN...

1. Can I "pep up" those left-over vegetables?

2. My "lunch-takers" want new sandwich spreads!

3. I'd like to serve a Chinese dish!

1. Combine 2 cups of hot white

peas, carrots, green beans and minced parsley. This is delicious as a topping for meat loaf, also.

2. Use mashed sardines, mock

chicken (ground veal and pork),

canned meats for a change; also

cottage cheese and dates, or chop-

ped walnuts and cream cheese

mixed with milk.

3. For "Shanghai Special," cut

into cubes ½ pound veal or pork,

brown in 2 tablespoons fat. Add 3

cups chopped celery, 1 cup thinly

sliced onion, 2 cups chopped peanuts (coarse), salt and pepper to

taste, ½ cup water and 2 table-

spoons soy sauce. Cover pan tightly

and simmer over low gas flame 30

to 45 minutes. Serve with hot rice.

Veal And Liver Sausage

An unusual combination of flavors is found in this fine dish, which uses liver sausage as a stuffing for veal rolls. Try it when you are looking for that elusive "something different" for family or company meals.

Veal-Liver Sausage Rolls

1½ pounds veal cutlets

½ pound liver sausage

1 egg

6 tablespoons milk

2 tablespoons chopped parsley

2 teaspoons chopped onion

¾ cup dry bread crumbs

¼ cup flour

3 tablespoons lard

Salt and pepper

Have veal slices cut ½ inch thick.

Remove fat and bone. Cut in 6 uni-

form pieces. Mash liver sausage and

RESPONSIBILITY—

The word responsibility is defined as, A task, a debt, an obligation. Let us ask ourselves, whose is the responsibility for accident prevention in this plant?

Studies of Industrial accident prevention, and causes, have proven that 98 percent of all accidents are preventable. 2 percent being the so-called "Act of God". Physical conditions are charged with 10 percent of these preventable accidents, and 88 percent are charged to "Supervisory Failures".

The supervisory failures bring up this question of responsibility. Many supervisors are prone to deny any responsibility and to try to justify this statement with the declaration "I was not there". It seems a trait of humans to attempt to pass the buck and to try to place responsibility on others in order to be relieved.

We wish to place this crown of responsibility on the head and shoulders of another as if it were a hat, or a tool.

Every one in accepting the position and emoluments of the position of supervisor does at the same time accept the obligations of, and responsibility for, the safety of all who work under his direction.

The work of safety and accident prevention is not the sole responsibility of any one person in any department, nor any department in any plant. Placing responsibility is not the answer to a successful accident prevention program.



This brave Norwegian, wearing the uniform of a British Naval Commander, carries forth the traditions of his Viking ancestors while directing landing operations from the Norse ship "Helen" as it leads the Allied armada of supplies and men onto the beaches of France to make possible the rescue of that brave country from its Nazi oppressors.

A free enterprise system, operating for profit, produces more and better goods for more people and at a lower cost than can be achieved under any other system on earth." — Robert Gaylord, Rockford, Ill., pres. Natl. Assn. of Manufacturers.

Quality Clothing FOR FALL

This year, more than ever before, you'll want to buy Fall clothes that will be durable, well-styled, and finely tailored! You can be sure that the ones you buy here will embody all these features. By popular demand, sturdy materials are on the quality ticket for Fall. Come in this week end and select your winner!

IT'S GOOD BUSINESS . . .
TO BUY QUALITY THIS FALL!

Men's Fall Suits

\$24.75 to \$32.50

You'll be heading for success when you keep the pace this Fall in one of our hand-somely tailored, highest quality suits! Lasting materials and the latest styles assure you of your money's worth. One hundred percent wool... in both your old favorites or in the latest Fall shades.

Men's

DRESS PANTS

\$5.95 to \$7.50</p